

#### Sec. 21a-115-1. Application of regulations. Definitions

(a) The provisions of regulations promulgated under the Connecticut Food, Drug and Cosmetic Act with respect to the doing of any act shall be applicable also to the causing of such act to be done.

(b) The definitions and interpretations of terms contained in section 21a-92 of the general statutes shall be applicable also to such terms when used in regulations promulgated under the act.

Effective July 27, 1984

#### Sec. 21a-115-2. Labeling

(a) Labeling includes all written, printed or graphic matter accompanying an article at any time while such article is in intrastate commerce or held for sale after shipment or delivery in intrastate commerce.

(b) The existence of a difference of opinion, among experts qualified by scientific training and experience, as to the truth of a representation made or suggested in the labeling is a fact (among other facts) the failure to reveal which may render the labeling misleading, if there is a material weight of opinion contrary to such representation.

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#### Sec. 21a-115-3. Effect of signing guaranty

In case of the giving of a guaranty or undertaking referred to in section 21a-95 (c) of the general statutes, each person signing such guaranty or undertaking shall be considered to have given it.

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#### Sec. 21a-115-4. Limited or general and continuing guaranties. Forms

(a) A guaranty or undertaking referred to in section 21a-95 of the general statutes may be (1) limited to a specific shipment or other delivery of an article, in which case it may be a part of or attached to the invoice or bill of sale covering such shipment or delivery; or (2) general and continuing, in which case, in its application to any shipment or other delivery of an article, it shall be considered to have been given at the date such article was shipped or delivered by the person who gives the guaranty or undertaking.

(b) The following are suggested forms of guaranty or undertaking under section 21a-95 (c) of the general statutes.

(1) (Limited form for use on invoice or bill of sale.)

(Name of person giving the guaranty or undertaking) hereby guarantees that no article listed herein is adulterated or misbranded within the meaning of the Connecticut Food, Drug and Cosmetic Act, or is an article which may not under the provisions of section 21a-103 or 21a-110 of the general statutes, as amended, be introduced into commerce.

(Signature and post-office address of person giving the guaranty or undertaking.)

(2) (General and Continuing Form.)

The article comprising each shipment or other delivery hereafter made by (name of person giving the guaranty or undertaking) to, or on the order of (name and post-office address of person to whom the guaranty or undertaking is given) is hereby guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Connecticut Food, Drug and Cosmetic Act, and not an article which may not, under the provisions of section 21a-103 or 21a-110 of the general statutes, as amended, be introduced into commerce.

(Signature and post-office address of person giving the guaranty or undertaking.)

(c) A guaranty or undertaking, if signed by two or more persons, shall state that such persons severally guarantee the article to which it applies.

(d) No representation or suggestion that an article is guaranteed under the act shall be made in labeling.

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Sec. 21a-115-5. Hearings

(a) Presentation of views under subsection (b) of section 21a-97 of the general statutes shall be private and informal. The views presented shall be confined to matters relevant to the contemplated proceedings. Such views may be presented in person by the person to whom the notice was given, or by his representative. In case such person holds a guaranty or undertaking referred to in section 21a-95 (c) of the general statutes applicable to the article on which such notice was based, such guaranty or undertaking, or a verified copy thereof, shall be made a part of such presentation of views.

(b) Upon request seasonably made by the person to whom a notice appointing a time and place for the presentation of views under subsection (b) of section 21a-97 of the general statutes has been given, or by his representative, such time or place, or both such time and place, may be changed if the request states reasonable grounds therefor. Such request shall be addressed to the office of the commissioner of consumer protection.

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#### Sec. 21a-115-6. Examination of samples

(a) For the purpose of this section the term "examination," as applied to samples collected, includes analyses or tests or other examinations.

(b) When an officer or employee of the commissioner of consumer protection collects a sample of a food, drug or cosmetic for examination under the act, he shall collect at least twice the quantity estimated by him to be sufficient for examination, unless (1) the amount of the article available and reasonably accessible for sampling is less than twice the quantity so estimated; (2) the cost of twice the quantity so estimated exceeds five dollars; (3) the article is perishable; (4) the examination consists principally of rapid analytical procedures, organoleptic examination, or other field inspection examinations or tests, made at the place where the sample is collected or in a mobile or temporary laboratory.

(c) The Connecticut Agricultural Experiment Station or the state department of health is authorized to destroy (1) any sample when they determine that no examination of such sample will be made; (2) any sample or part thereof when the commissioner determines that no notice under subsection (b) of section 21a-97 of the general statutes, and no case under the act, is or will be based on such sample; (3) any sample or part thereof when the sample was the basis of a notice under said subsection (b) of section 21a-97 and when, after opportunity for presentation of views following such notice, the commissioner determines that no other such notice, and no case under the act, is or will be based on such sample; (4) any sample or part thereof when the sample was the basis of a case under the act which has gone to final judgment, and when the commissioner determines that no other such case is or will be based on such sample; (5) any sample or part thereof if the article is perishable; (6) any sample or part thereof when, after collection, such sample or part has become decomposed or otherwise unfit for examination.

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#### Sec. 21a-115-7. Misbranded food

(a) Among representations in the labeling of a food which render such food misbranded is a false or misleading representation with respect to another food or a drug, device or cosmetic.

(b) The labeling of a food which contains two or more ingredients may be misleading by reason, among other reasons, of the designation of such food in such labeling by a name which includes or suggests the name of one or more but not all of such ingredients, even though the names of all such ingredients are stated elsewhere in the labeling.

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#### Sec. 21a-115-8. Food label requirements. Exemptions

(a) If a food is not manufactured by the person whose name appears on the label, the name shall be qualified by a phrase which reveals the connection such person has with such food, such as "Manufactured for and Packed by . . . .," "Distributed by . . . .," or other similar phrase which expresses the facts.

(b) The statement of the place of business shall include the street address, if any, of such place, unless such street address is shown in a current city directory or telephone directory.

(c) Where a person manufactures, packs or distributes a food at a place other than his principal place of business, the label may state the principal place of business in lieu of the actual place where each package of such food was manufactured or packed or is to be distributed, if such statement is not misleading in any particular.

(d) The requirement that the label shall contain the name and place of business of the manufacturer, packer or distributor shall not be considered to relieve any food from the requirement that its label shall not be misleading in any particular.

(e) (1) The statement of the quantity of the contents shall reveal the quantity of food in the package, exclusive of wrappers and other material packed with such food. (2) The statement shall be expressed in the terms of weight, measure or numerical count or a combination of numerical count and weight or measure, which are generally used by consumers to express quantity of such food and which give accurate information as to the quantity thereof. If no general consumer usage in expressing accurate information as to the quantity of such food exists, the statement shall be in terms of liquid measure if the food is liquid, or in terms of weight if the food is solid, semi-solid, viscous or a mixture of solid and liquid.

(f) (1) A statement of weight shall be in terms of the avoirdupois pound and ounce. A statement of liquid measure shall be in terms of the United States gallon of two hundred thirty-one cubic inches and quart, pint and fluid ounce subdivisions thereof, and, except in case of frozen food which is so consumed, shall express the volume at 68 [degrees] F. (20 [degrees] c.). A statement of dry measure shall be in terms of the United States bushel of 2150.42 cubic inches and peck, dry quart and dry pint subdivisions thereof or in terms of the United States standard barrel and its subdivisions of third, half and three-quarters barrel. In the case of an export shipment, the statement may be in terms of a system of weight or measure in common use in the country to which such shipment is exported. (2) A statement of weight or measure in the terms specified in subdivision (1) of this subsection may be supplemented by a statement in terms of the metric system of weight or measure. (3) Unless an unqualified statement of numerical count gives accurate information as to the quantity of food in the package, it shall be supplemented by such statement of weight, measure or size of the individual units of the foods as will give such information.

(g) Statements shall contain only such fractions as are generally used in expressing the quantity of the food. A common fraction shall be reduced to its lowest terms; a decimal fraction shall not be carried out to more than two places.

(h) (1) If the quantity of food in the package equals or exceeds the smallest unit of weight or measure which is specified in subsection (f) of this section, and which is applicable to such food under the provisions of subsection (e) (2) of this section, the statement shall express, except as provided in subdivision (2) of this subsection, the number of the largest of such units contained in the package (for example, the statement on the label of a package which contains one quart of food shall be "1 quart," and not "2 pints" or "32 fluid ounces"). Where such number is a whole number and a fraction, there may be substituted for the fraction its equivalent in smaller units, if any smaller is specified in subsection (f) (for example, 1 1/4 quarts may be expressed as "1 quart 1 1/2 pints" or "1 quart 1 pint 8 fluid ounces"; 1 1/4 pounds may be expressed as "1 pound 4 ounces"). The stated number of any unit which is smaller than the largest unit, specified in subsection (f), contained in the package shall not equal or exceed the number of such smaller units in the next larger unit so specified (for example, instead of "1 quart 16 fluid ounces" the statement shall be "1 1/2 quarts" or "1 quart 1 pint"; instead of "24 ounces" the statement shall be "1 1/2 pounds" or "1 pound 8 ounces"). (2) In the case of a food with respect to which there exists an established custom of stating the quantity of the contents as a fraction of a unit, which unit is larger than the quantity contained in the package, or as units smaller than the largest unit contained therein, the statement may be made in accordance with such custom if it is informative to consumers.

(i)(1) Statement of quantity shall express the minimum or the average. If the statement is not so qualified as to show that the quantity expressed is the minimum, it shall be considered to express the average quantity in the package. (2) The average weight, measure or numerical count of the contents of at least six packages shall fully equal the weight, measure or numerical count stated on the package. In the case of bread, section 21a-154 of the general statutes requires the average weight to be determined on the basis of twelve packages.

(j) A food shall be exempt from compliance with the requirements of subdivision (2) of subsection (e) of section 21a-102 of the general statutes, if (1) the quantity of the contents, as expressed in terms applicable to such food under the provisions of subsection (e) (2) of this section, is less than one-half ounce avoirdupois, or less than one-half fluid ounce, or, in case the units of the food can be easily counted without opening the package, less than six units; or (2) the statement of the quantity of the contents of the package, together with all other words, statements and information required by or under authority of the act to appear on the label, cannot, because of insufficient label space, be so placed on the label as to comply with the requirements of section 21a-102 of the general statutes and regulations promulgated thereunder.

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Sec. 21a-115-9. Inadequate labels; use of label space; language of labels and labeling

(a) A word, statement or other information required by or under authority of the act to appear on the label may lack that prominence and conspicuousness required by section 21a-102 (f) of the general statutes by reason, among other reasons, of (1) the failure of such word, statement or information to appear on the part or panel of the label which is presented or displayed under customary conditions of purchase; (2) the failure of such word, statement or information to appear on two or more parts or panels of the label, each of which has sufficient space therefor, and each of which is so designed as to render it likely to be, under customary conditions of purchase, the part or panel displayed; (3) the failure of the label to extend over the area of the container or package available for such extension, so as to provide sufficient label space for the prominent placing of such word, statement or information; (4) insufficiency of label space, for the prominent placing of such word, statement, or information resulting from the use of label space for any word, statement, design or device which is not required by or under authority of the act to appear on the label; (5) insufficiency of label space, for the prominent placing of such word, statement or information, resulting from the use of label space to give materially greater conspicuousness to any other word, statement or information, or to any design or device; or (6) smallness or style of type in which such word, statement or information appears, insufficient background contrast, obscuring designs or vignettes, or crowding with other written, printed or graphic matter.

(b) No exemption depending on insufficiency of label space, as prescribed in regulations promulgated under section 21a-102 of the general statutes shall apply if such insufficiency is caused by (1) the use of label space for any word, statement, design or device which is not required by or under authority of the act to appear on the label; (2) the use of label space to give greater conspicuousness to any word, statement or other information than is required by section 21a-102 of the general statutes; or (3) the use of label space for any representation in a foreign language.

(c) (1) All words, statements and other information required by or under authority of the act to appear on the label or labeling shall appear thereon in the English language. (2) If the label contains any representation in a foreign language, all words, statements and other information required by or under authority of the act to appear on the label shall appear thereon in the foreign language. (3) If the labeling contains any representation in a foreign language, all words, statements and other information required by or under authority of the act to appear on the label or labeling shall appear on the labeling in the foreign language.

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#### Sec. 21a-115-10. Nonconformity to definitions and standards

In the following conditions, among others, a food does not conform to the definition and standard of identity therefor: (a) If it contains an ingredient for which no provision is made in such definition and standard; (b) if it fails to contain any one or more ingredients required by such definition and standard; (c) if the quantity of any ingredient or

component fails to conform to the limitation, if any, prescribed therefor by such definition and standard.

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Sec. 21a-115-11. Designation of ingredients. Misleading labels. Exemptions and variations

(a) The name of an ingredient, except a spice, flavoring or coloring which is an ingredient of a food other than one sold as a spice, flavoring or coloring, required by section 21a-102 of the general statutes to be borne on the label of a food, shall be a specific name and not a collective name. But if an ingredient, which itself contains two or more ingredients, conforms to a definition and standard of identity prescribed by regulations under section 21a-100 of the general statutes, such ingredient may be designated on the label of such food by the name specified in the definition and standard, supplemented, in case such regulations require the naming of optional ingredients present in such ingredient, by a statement showing the optional ingredients which are present in such ingredient.

(b) No ingredient shall be designated on the label as a spice, flavoring or coloring unless it is a spice, flavoring or coloring, as the case may be, within the meaning of such term as commonly understood by consumers. The term "coloring" shall not include any bleaching substance.

(c) An ingredient which is both a spice and a coloring, or both a flavoring and a coloring, shall be designated as spice and coloring, or flavoring and coloring, as the case may be, unless such ingredient is designated by its specific name.

(d) A label may be misleading by reason, among other reasons, of (1) the order in which the names of ingredients appear thereon, or the relative prominence otherwise given such names; or (2) its failure to reveal the proportion of, or other fact with respect to, an ingredient, when such proportion or other fact is material in the light of the representation that such ingredient was used in fabricating the food.

(e) (1) A food shall be exempt from the requirements of subdivision (2) of section 21a-102 (i) of the general statutes, if all words, statements, and other information required by or under authority of the act to appear on the label of such food, cannot, because of insufficient label space, be so placed on the label as to comply with the requirements of section 21a-102 (f) of the general statutes and regulations promulgated thereunder. But such exemption shall be on the condition that, if the omission from the label of the statement of the quantity of the contents affords sufficient space to state legibly thereon all the information required by such subdivision (2), such statement of the quantity of the contents shall be omitted as authorized by section 21a-115-8 (j) (2) and the information required by said subdivision (2) shall be so stated as prominently as practicable even though the statement is not of such conspicuousness as to render it likely to be read by the ordinary individual under customary conditions of purchase. (2) In the case of an

assortment of different items of food, when variations in the item which make up different packages packed from such assortment normally occur in good packing practice, and when such variations result in variations in the ingredients in different packages, such food shall be exempt from compliance with the requirements of subdivision (2) of subsection (i) of section 21a-102 of the general statutes with respect to any ingredient which is not common to all packages. But such exemption shall be on the condition that the label shall bear, in conjunction with the names of such ingredients as are common to all packages, a statement in terms which are as informative as practicable and which are not misleading, indicating that other ingredients may be present.

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Sec. 21a-115-12. Food containing artificial flavoring, artificial coloring or chemical preservative

(a) (1) The term "artificial flavoring" means a flavoring containing any sapid or aromatic constituent, which constituent was manufactured by a process of synthesis or other similar artifice. (2) The term "artificial coloring" means a coloring containing any dye or pigment, which dye or pigment was manufactured by a process of synthesis or other similar artifice, or a coloring which was manufactured by extracting a natural dye or natural pigment from a plant or other material in which such dye or pigment was naturally produced. (3) The term "chemical preservative" means any chemical which, when added to food, tends to prevent or retard deterioration thereof; but does not include common salt, sugars, vinegar, spices or oils extracted from spices, or substances added to food by direct exposure thereof to wood smoke.

(b) A food which is subject to the requirements of section 21a-102 of the general statutes shall bear the labeling, even though such food is not in package form.

(c) A statement of artificial flavoring, artificial coloring or chemical preservative shall be placed on the food, or on its container or wrapper, or on any two or all of these, as may be necessary to render such statement likely to be read by the ordinary individual under customary conditions of purchase and use of such food.

(d) A food shall be exempt from compliance with the requirements of section 21a-102 of the general statutes if it is not in package form and the units thereof are so small that a statement of artificial flavoring, artificial coloring or chemical preservative, as the case may be, cannot be placed on such units with such conspicuousness as to render it likely to be read by the ordinary individual under customary conditions of purchase and use.

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Sec. 21a-115-13. Standards of identity and quality for egg nog beverage

(a) For the purpose of this section the term "milk products" means milk fat and milk solids not fat, made from pure, wholesome, unadulterated pasteurized milk.

(b) The term "egg nog" means a clean, wholesome food product, made from two or more of the following ingredients: (1) Milk products; (2) eggs; (3) sucrose and/or dextrose; (4) spices; (5) wholesome edible stabilizer; (6) salt.

(c) Optional ingredients may include: (1) Harmless artificial flavor; (2) harmless artificial color.

(d) Egg nog shall contain not less than six per cent by weight of milk fats, not less than one per cent by weight of egg yolk solids, not more than one-half of one percent by weight of stabilizer and not more than fifty thousand standard plate colonies of bacteria per gram.

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Sec. 21a-115-14. Definitions and standards and labeling regulations for meat and meat products

(a) **Flesh.** Flesh is an edible part of the striated muscle of an animal. The term "animal," as herein used, indicates a mammal, a fowl, a fish, a crustacean, a mollusk or any other animal used as a source of food.

(b) **Meat.** Meat is the properly dressed flesh derived from cattle, from swine, from sheep or from goats sufficiently mature and in good health at the time of slaughter, but restricted to that part of the striated muscle which is skeletal or that which is found in the tongue, in the diaphragm, in the heart or in the esophagus, and does not include that found in the lips, in the snout or in the ears, with or without the accompanying and overlying fat and the portions of bone, skin, sinew, nerve and blood vessels which normally accompany the flesh and which may not have been separated from it in the process of dressing it for sale. The term "meat," when used in a qualified form, as, for example, "horse meat," "reindeer meat," "crab meat," etc., is then, and then only, properly applied to corresponding portions of animals other than cattle, swine, sheep and goats.

(c) **Fresh meat.** Fresh meat is meat which has undergone no substantial change in character since the time of slaughter.

(d) **Beef.** Beef is meat derived from cattle nearly one year of age or older.

(e) **Veal.** Veal is meat derived from young cattle one year or less in age.

(f) **Mutton.** Mutton is meat derived from sheep nearly one year of age or older.

(g) **Lamb.** Lamb is meat derived from young sheep one year or less in age.

(h) **Pork.** Pork is meat derived from swine.

(i) Venison. Venison is flesh derived from deer.

(j) Hamburg, hamburger. Hamburg or hamburger is comminuted fresh beef, with or without addition of suet. It contains not more than thirty per cent of fat.

(k) Meat loaf. Meat loaf is the product consisting of a mixture of comminuted meat with spice and/or with cereals, with or without milk and/or eggs, pressed into the form of a loaf and cooked.

(l) Sausage. The term "sausage" as used herein means the products commercially known as "sausage," including varieties that are fresh, dried, smoked or cooked, whether or not packed in casings. The more familiar varieties of sausage are pork sausage and sausage of Frankfort, Vienna and Bologna styles. Pork sausage and breakfast sausage, whether fresh, smoked or canned, shall not contain more than fifty per cent of fat.

(m) Optional ingredients. (1) Cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk or dried skim milk may be added to sausage, provided the presence of such added material shall be declared in the manner hereinafter described and the amount of any one of these substances, or any combination of them, shall not exceed three and one-half per cent. (2) For the purpose of facilitating grinding, chopping and mixing, not more than three per cent of water or ice may be added to sausage which is not cooked and to luncheon meat; sausage of the type which is cooked, such as Frankfort style, Vienna style and Bologna style, may contain not more than ten per cent of added water or moisture to make the product palatable. (3) Certified artificial coloring may be used in the preparation of sausage casings, but when so used the fact shall be declared in the manner hereinafter provided. (4) No preservative may be used in meat or meat products sold, or required by definition to be, fresh meat. Permissible preservative and curing agents for preserved meats and meat products are common salt, sugar (sucrose), corn sugar (dextrose), wood smoke, vinegar, spices, sodium nitrate, sodium nitrite, potassium nitrate (saltpeter), potassium nitrite, disodium soda. The sale of meats containing sodium sulphite or other salt of sulphurous acid is prohibited. The use of any of the nitrates or nitrites listed above shall not result in the presence of nitrite nitrogen equivalent to more than two hundred parts per million of sodium nitrite in the finished product. The maximum quantities of sodium nitrite and/or potassium nitrite that may be used are as follows: pounds in one hundred gallons of pickle; or one ounce for each one hundred pounds of meat in dry salt, dry cure or box cure; or one-quarter ounce in one hundred pounds of chopped meat and/or meat by-products. With appropriate declaration, the following preservatives may be added, in the amounts indicated, to render animal fat or a combination of such fat and vegetable fat: (A) Resin guaiac not to exceed 1/10 of per cent; or (B) nordihydroguaiaretic acid not to exceed 1/100 of 1 per cent; or (c) tocopherols not to exceed 3/100 of 1 per cent; or (D) lecithin; or (E) citric acid not to exceed 1/100 of 1 per cent; or (F) citric or phosphoric acid not to exceed 5/1000 of 1 per cent, in combination with not more than 1/100 of 1 per cent of nordihydroguaiaretic acid; or (G) propyl gallate not to exceed 1/100 of 1 per cent; or (H) propyl gallate not to exceed 1/100 of 1 per cent in combination with not more than 5/1000 of 1 per cent of citric acid; or (I) thiodipropionic acid, dialauryl thiodipropionate, distearyl thiodipropionate or

combinations thereof in quantities not to exceed 1/100 of 1 per cent of thiodipropionic acid and 9/100 of 1 per cent of either dilauryl thiodipropionate or distearyl thiodipropionate or combinations of the two; or (J) butylated hydroxyanisole (a mixture of 2-tertiarybutyl-4-hydroxyanisole and 3-tertiary-butyl-4 hydroxyanisole) or combinations of butylated hydroxyanisole with nordihydroguaiaretic acid or propyl gallate with or without the addition of citric or phosphoric acid, in quantities not to exceed 2/100 of 1 per cent of butylated hydroxyanisole, or 1/100 of 1 per cent of nordihydroguaiaretic acid plus 2/100 of 1 per cent of butylated hydroxyanisole, or 1/100 of 1 per cent propyl gallate plus 2/100 of 1 per cent of butylated hydroxyanisole. Citric or phosphoric acid, not to exceed 5/1000 of 1 per cent, may be added with any of these.

(n) Labeling of unpackaged meat products. (1) When the optional ingredients, or any of them, mentioned in subdivision (1) of subsection (m) are added to sausage, the product shall be marked with the name of each of such added ingredients, as, for example, "cereal added," "potato flour added," "cereal and potato flour added," "soya flour added," "dried skim milk added," "cereal and dried skim milk added," etc., as the case may be. (2) When a meat product is placed in casings to which artificial coloring is applied, the article shall be legibly and conspicuously marked by stamping or printing on the casing or securely affixing to the article the words "artificially colored," provided when the casing is colored, prior to its use as a covering for the product, with coloring of such kind and so applied as not to be transferrable to the product and not to be misleading or deceptive, the casing may be marked with the words "casing colored" prominently displayed. (3) A cloth bag, artificial casing or similar container of sausage or other meat product of a size larger than that customarily sold at retail intact shall be printed with such markings as "casing colored," "artificially colored," "cereal added," "dried skim milk added" and "imitation," near each end of the article, so as to be clearly visible to the consumer. (4) The markings indicated in subdivision (3) of this subsection shall be branded near each end of sausage or similar products prepared in animal casings when the article is of a size larger than customarily sold at retail intact. (5) When a preservative permitted in subparagraphs (A) to (J), inclusive, of subdivision (4) of subsection (m) of this section is added to sausage or other meat food products in casings, the product shall be marked to show the presence and percentage of the added preservative. (6) A product fabricated from two or more ingredients shall bear a list of the ingredients as required by section 21a-102 (i) (2) of the Connecticut Food, Drug and Cosmetic Act, and this list shall comply with all the requirements of section 21a-115-11. The list of ingredients shall be applied legibly and securely to the product by means such as stamping, printing or the use of paper bands, tags or tied-in paper or fabric flaps on stuffed sausage, or tissue strips on loaf-like articles. Bockwurst and sausages of the smaller varieties, such as frankfurters and pork sausage, shall bear the list of ingredients at least once on each two pounds of product. When such product is distributed in an immediate or true container of a type and size customarily sold at retail intact, the list of ingredients on the label of the package shall be sufficient.

(o) Labeling of packaged meat products (1) When any product is placed in any can, pot, tin, canvas or other receptacle or covering constituting an immediate or true container, there shall be affixed to such container or covering a label giving (A) the true name of the

product; (B) the word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients; (C) the name and place of business of the manufacturer, packer or distributor; and (D) an accurate statement of the quantity of the contents. Plain wrappings for fresh meat, such as dressed carcasses and principal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear labels; and uncolored transparent coverings, such as cellophane, which bear no printed or graphic matter and which enclose any unpackaged or packaged product bearing all required markings need not bear labels if the required markings are clearly legible through such coverings. Meat or meat products designed to be cut into portions that are weighed for the consumer at the time of sale need not be labeled with statements of their net weights. (2) Folders and similar coverings made of paper or like material, which do not completely enclose the product and which bear any printed word or statement, shall bear all features required on a label for an immediate or true container. (3) No container or covering which bears or is to bear a label shall be filled, in whole or in part, except with a product which is sound, healthful, wholesome and fit for human food, and which is strictly in accordance with the statements on the label. (4) The name of a product shall be the common name, if any, and one which clearly and completely identifies the article. A product which has been prepared by salting, smoking, drying, cooking, chopping and the like shall be so described on the label unless the name on the article implies, or the manner of packaging shows, that the product was subjected to such procedure or procedures. The unqualified terms "meat," "meat by-product," "meat food product," and terms common to the meat industry but not to consumers such as "picnic," "butt," "cala," "square," "loaf," "spread," "delight," "roll," "plate," "luncheon" and "daisy" shall not be used as names of articles unless accompanied with terms descriptive of the products or with lists of ingredients. (5) The list of ingredients shall appear as part of or in addition to the true name of the product and shall comply with all the requirements of section 21a-102 (i) (2) of the Connecticut Food, Drug and Cosmetic Act and section 21a-115-11. For example, the name of an ingredient shall not be a collective name but a specific name, such as "beef," "pork," "beef tripe," "sheep livers," "pork snouts," "flour," "corn flour," "potato flour," "water," "dried skim milk," "tomato puree" and "beef broth." When a product is coated with pork fat, gelatin or other approved substance and a specific declaration of such coating appears in connection with the name of the product, the ingredient statement need not make reference to the ingredients of such coating. (6) No statement, word, picture, design or device which conveys any false impression or gives any false indication of origin or quality shall appear on any label. For example: (A) Terms having geographical significance with reference to a locality other than that in which the product is prepared may appear on the label only when qualified by the word "style," "type" or "brand," as the case may be, in the same size and lettering as in the geographical term, and accompanied with a prominent qualifying statement identifying the country, state, territory or locality in which the product is prepared, using terms appropriate to effect the qualification. When the word "style" or "type" is used, there shall be a recognized style or type of product identified with and peculiar to the locality represented by the geographical term and the product shall possess the characteristics of such style or type, and the word "brand" shall not be used in such a way as to be false or deceptive. A geographical term which has come into general usage as a trade name may be used

without the qualifications provided for in this subparagraph. The terms "Frankfurter," "Vienna," "Bologna," "Braunschweiger," "Milan," "Polish," and their modifications, as applied to sausages, the terms "Brunswick" and "Irish" as applied to stews, and the term "Boston" as applied to pork shoulder butts, need not be accompanied by the word "style," "type" or "brand" or a statement identifying the locality in which the product is prepared. (B) Such terms as "farm," "country" and the like shall not be used on labels in connection with products unless such products are actually prepared on the farm or in the country. If the product is prepared in the same way as on the farm or in the country these terms, if qualified by the word "style" in the same size and style of lettering, may be used. The term "farm" may be used as part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared. Sausage containing cereal shall not be labeled "farm style" or "country style" and lard not rendered in an open kettle shall not be designated as "farm style" or "country style." (C) The terms "spring lamb" and "genuine spring lamb" are applicable only to carcasses of new-crop lambs slaughtered during the period beginning in March and terminating not beyond the close of the week containing the first Monday in October. (D) Coverings shall not be of such color, design or kind as to be misleading or deceptive with respect to color, quality or kind of product to which they are applied. For example, transparent or semitransparent coverings for such articles as sliced bacon or pork sausage shall not bear lines or other designs of red or other color which give a false impression of leanness of the product. (E) The word "fresh" shall not be used on labels to designate a product which contains any sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite or benzoate of soda or which has been salted for preservation. (F) The words "spice," "spices" and "spiced," without qualification, shall not be used unless they refer to genuine natural spice. (G) As used on labels of meat or any meat product, the term "gelatin" shall mean (i) the jelly prepared by cooking pork skins, tendons or connective tissue and (ii) dry commercial gelatin or the jelly resulting from its use. (H) Any product, other than a canned product, labeled with the term "loaf" as its name or part of its name shall be prepared in loaf form with sufficient stability to withstand handling before being placed in a wrapper, casing or the like. (I) The term "baked" shall apply only to a product which has been cooked by the direct action of dry heat and for a sufficient time to permit the product to assume the characteristics of a baked article, such as the formation of a brown crust on the surface, rendering out of surface fat, and the caramelization of the sugar if applied. Baked loaves shall be heated to a temperature of at least 160 F. and baked pork cuts shall be heated to an internal temperature of at least 170 [degrees] F. (J) When a product such as a loaf is browned by dipping in hot edible oil or by a flame, its label shall state such fact, the words "Browned in Hot Cottonseed Oil" or "Browned by a Flame," as the case may be, appearing as part of the name of the product. (K) The term "meat" and the names of particular kinds of meat, such as beef, veal, mutton, lamb and pork, shall not be used in such a manner as to be misleading or deceptive. (L) The word "ham," without any prefix indicating the species of animal from which derived, shall be used on labels only in connection with pork hams. Ham shanks as such or ham shank meat as such or the trimmings accruing in the trimming and shaping of hams shall not be labeled "ham" or "ham meat" without qualification. When used in connection with a chopped product, the term "ham" or "ham meat" shall not include the skin. (M) The terms "shankless" and "hockless" shall apply

only to ham and pork shoulders from which the shank or hock has been completely removed, thus eliminating the entire tibia and fibula, or radius and ulna, respectively, together with the overlying muscle, skin and other tissue. (N) Such terms as "meat extract" or "extract of beef" without qualification shall not be used on labels in connection with products prepared from organs or parts of the carcass other than fresh meat. Extracts prepared from any parts of the carcass other than fresh meat shall not be labeled "meat extract" but may be properly labeled with the true name of the parts from which prepared. In the case of extracts in fluid form, the word "fluid" shall also appear on the label, as, for example, "fluid extract of beef." Meat extracts shall contain not more than twenty-five per cent of moisture. Fluid extract of meat shall contain not more than fifty per cent of moisture. (O) When cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk or dried skim milk is added to sausage, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as, for example, "cereal added," "with cereal," "potato flour added," "cereal and potato flour added," "soya flour added," "dried skim milk added," "cereal and dried skim milk added," as the case may be. (P) When any product is enclosed in a container along with a packing substance such as brine, vinegar or agar jelly, a declaration of the packing substance shall be printed prominently on the label in connection with the name of the product, as, for example, "frankfurts packed in brine," "lamb tongue packed in vinegar," or "beef tongue packed in agar jelly," as the case may be. The statement of the quantity of contents shall represent the weight of the drained product when removed from the container to the exclusion of the packing substance. The packing substance shall not be used in such a manner as will result in the container being so filled as to be misleading. (Q) The term "lard" is applicable only to the fat rendered from fresh, clean, sound, fatty tissues from hogs in good health at the time of slaughter, with or without lard stearin or hydrogenated lard. The tissues do not include bones, detached skin, head skins, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings and the like, and are reasonably free from muscle tissue and blood. (R) The term "leaf lard" is applicable only to lard prepared from fresh leaf fat. (S) The term "rendered pork fat" is applicable to the fat other than lard, rendered from clean, sound carcasses, parts of carcasses, or edible organs from hogs in good health at the time of slaughter, except that stomachs, bones from the head and bones from cured or cooked pork are not included. The tissues rendered are usually fresh, but may be cured, cooked or otherwise prepared and may contain some meat food products. Rendered pork fat may be hardened by the use of lard stearin and/or hydrogenated lard and/or rendered pork fat stearin and/or hydrogenated rendered pork fat. (T) When lard or hardened lard is mixed with rendered pork fat or hardened rendered pork fat, the mixture shall be designated as "rendered pork fat" or "hardened rendered pork fat," as the case may be. (U) Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170 F. shall not be designated as "oleo oil," "oleo stearin," or "oleo stock," respectively. (V) When not more than twenty per cent of beef fat, mutton fat, oleo stearin, vegetable stearin or hardened vegetable fat is mixed with lard or with rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the words "beef fat added," "mutton fat added," "oleo stearin added," "vegetable stearin added," or "hardened vegetable fat added," as the case may be. (W) The designation "vegetable fat" is applicable to vegetable oil, vegetable stearin, or a

combination of such oil and stearin, where the designations "vegetable oil" and "vegetable stearin" shall be applicable only to the oil and the stearin, respectively. (X) No rendered edible animal fat or mixture of fats containing rendered edible animal fat shall contain added water, except that puff-pastry shortening may contain not more than ten per cent of water, and oleomargarine may contain water within the limits prescribed by section 45.0 of the Federal Definitions and Standards for Food. (Y) Containers of edible rendered animal fats and mixtures of edible fats containing animal fats shall, before or immediately after filling, be legibly marked with the true name of the product. (Z) Products labeled "chile con carne" shall contain not less than forty per cent of meat. Head meat, cheek meat and heart meat exclusive of the heart cap may be used to the extent of twenty-five per cent of the meat ingredient under specific declaration on the label. The mixture may contain not more than eight per cent, individually or collectively, of cereal or soya flour. (AA) Products labeled "chile con carne with beans" shall contain not less than twenty-five per cent of meat. Head meat, cheek meat and heart meat exclusive of the heart cap may be used to the extent of twenty-five per cent of the meat ingredient under specific declaration on the label. (BB) Products labeled "hash" shall contain not less than thirty-five per cent of meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed seventy per cent of the uncooked weight of the fresh meat. Corned beef hash shall not be made with cereal, vegetable flour, dried skim milk or similar substances. Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of five per cent of the meat ingredient in the preparation of corned beef hash. (CC) Products labeled as meat stews, for example, "beef stew," "lamb stew" and the like shall contain not less than twenty-five per cent of meat. (DD) Products labeled "tamales" shall contain not less than twenty-five per cent of meat. When tamales are packed in sauce or gravy the name of the product shall include a prominent reference to the sauce or gravy, for example, "Tamales with Sauce," or "Tamales with Gravy." Products labeled "Tamales with Sauce" or "Tamales with Gravy" shall contain not less than twenty per cent meat. (EE) Spaghetti with meat balls and sauce, spaghetti with meat and sauce, and similar products, shall contain not less than twelve per cent of meat. The presence of the sauce or gravy constituent shall be declared prominently on the label as part of the name of the product. Meat balls may be prepared with not more than twelve per cent, singly or collectively, of farinaceous material, soya flour, dried skim milk and the like. (FF) Spaghetti sauce with meat shall contain not less than six per cent of meat. (GG) Scrapple shall contain not less than forty per cent of meat and/or meat byproducts. The meal or flour used may be derived from grain and/or soybeans, (HH) Liver sausage, liver loaf, liver paste, liver cheese, liver pudding, liver spread and the like shall contain not less than thirty per cent of liver. (II) Products labeled "ham spread," "tongue spread" and the like shall contain not less than fifty per cent of the meat ingredient named, to the exclusion of other meat and meat byproducts except fat. (JJ) Deviled ham may contain added ham fat, provided the total fat content shall not exceed thirty-five per cent of the finished product. The moisture content of deviled ham, deviled tongue, and the like, shall not exceed that of the fresh unprocessed meat. (KK) Potted meat food products and deviled meat food products shall not contain cereal, vegetable flour, dried skim milk and similar substances. The amount of water added to potted meat food products and deviled meat food products

shall be limited to that necessary to replace moisture lost during processing. (LL) Cooked, cured or pickled pigs' feet, pigs' knuckles, and the like, shall be labeled to show that the bones remain in the product, if such is the case. The designation "semiboneless" shall not be used if less than fifty per cent of the total weight of bones has been removed. (MM) Canned products labeled "Corned Beef" and canned products labeled "Roast Beef Parboiled and Steam Roasted" shall be prepared so that the weight of the finished product shall not exceed seventy per cent by weight of the fresh beef, plus salt and flavoring material included in the product. Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of five per cent of the meat ingredient in the preparation of canned products labeled "Corned Beef" or "Roast Beef Parboiled and Steam Roasted." (NN) When monoglycerides and diglycerides are added to rendered animal fat or a combination of such fat and vegetable fat, there shall appear on the label in a prominent manner and contiguous to the name of the product a statement such as "With Monoglycerides and Diglycerides," "Monoglycerides and Diglycerides Added," "With Diglycerides and Monoglycerides" or "Diglycerides and Monoglycerides Added," as the case may be. (OO) Canned products labeled "Tripe with Milk" shall be prepared so that the finished canned article will contain at least sixty-five per cent tripe exclusive of the cooked-out juices and milk. The product shall be prepared with not less than ten per cent milk. (PP) Products labeled "Beans with Frankfurters in Sauce," "Sauerkraut with Wieners and Juice," and the like, shall contain not less than twenty per cent of frankfurters or "wieners." (QQ) Products labeled "Lima Beans with Ham in Sauce," "Beans with Ham in Sauce," "Beans with Bacon in Sauce," and the like, shall contain not less than twelve per cent of ham or bacon. (RR) Products labeled "Chow Mein Vegetables with Meat" and "Chop Suey Vegetables with Meat" shall contain not less than twelve per cent meat.

Effective July 27, 1984